

## TAPAS

<b>Chile Relleno con Mariscos</b>	<b>\$9.00</b>
Fire grilled bell pepper stuffed with scallops and baby shrimp in a creamy arbol chile corn chowder topped with fresh crab meat	
<b>Guacamole con Totopos</b>	<b>\$8.50</b>
Made to order guacamole made with fresh avocado, onions, cilantro and freshly squeezed lemon juice. Served with our homemade chips and refried beans	
<b>Ostras con Tecate</b>	<b>\$10.00</b>
Six fresh locally farmed oysters served with our habanero mignonette and a cold tecate beer	
<b>Plátano Verde</b>	<b>\$5.00</b>
Crispy plantain chips served with guacamole and salsa fresca	
<b>Panuchos de Pollo</b>	<b>\$7.95</b>
Homemade panuchos (bean filled corn tortilla) topped with achiote marinated pulled chicken, fire roasted tomato sauce and guacamole. Served with fiery habanero sauce	
<b>Calamar Frito</b>	<b>\$8.00</b>
Fried calamari with garlic tomato aioli	
<b>Cochinita Pibil</b>	<b>\$8.00</b>
12 hour slow roasted achiote marinated pulled pork. Served with refried beans and tortilla chips	

## CEVICHE

(Add plantain chips \$2)

<b>Ceviche Mixto</b>	<b>\$9.00</b>
Scallops, calamari and shrimp in our lime and passion fruit juice. Served with sweet yam puree and peruvian corn	
<b>Ahí Tuna Ceviche</b>	<b>\$9.75</b>
Fresh ahi tuna in our guanabana leche de tigre, with Peruvian corn, onions, cilantro, red bell peppers and sweet yams	
<b>Ceviche de Camarones</b>	<b>\$10.00</b>
Traditional shrimp ceviche, fresh lemon juice, tomato, onions, cilantro, and mango topped with avocado. Served with tortilla chips	

## SALADS

<b>18th St.</b>	<b>\$8.00</b>
Arugula, candied walnuts, sliced pears and crumbled blue cheese in lemon vinaigrette drizzled with balsamic glaze	
<b>Caesar</b>	<b>\$8.00</b>
Romaine hearts with homemade croutons, parmesan cheese and homemade caesar dressing	
<b>La Taza Salad</b>	<b>\$8.00</b>
Mixed greens, cucumbers, red onions, tomatoes, feta, bacon, cranberries and roasted almonds tossed in a homemade vinaigrette	
<b>Spinach Salad</b>	<b>\$8.00</b>
Baby spinach, tomatoes, roasted balsamic red onion, feta, bacon, boiled egg in a homemade balsamic vinaigrette	
<b>Remolacha Salad</b>	<b>\$8.50</b>
Red and yellow beets with corn, tomato, walnuts, feta cheese, radish, pesto and avocado	

## BURGERS

served with a side of mixed greens or fries

- La Taza Burger** **\$10.95**  
A 6oz. choice ground chuck patty served with hickory smoked bacon, cheese of your choice, lettuce, tomato, mayo and red onion
- Diamond Burger** **\$10.95**  
A 6oz. choice ground chuck patty with grilled mushrooms, grilled onions, provolone cheese, lettuce, tomato and our house mayo
- Cali Veggie** **\$9.75**  
Homemade veggie patty w/grilled onions, avocado, lettuce, tomato & basil mayo on a wheat bun

## ENTREES

- Poc Chuc** **\$14.00**  
Grilled diced pork sirloin marinated in lemon juice and cilantro. Served with our special recipe bean puree, tomato rice, and roasted tomato and onions
- Chanchito Relleno** **\$14.00**  
Roasted pork loin stuffed with crimini mushrooms and panela cheese topped with our special recipe morita chile mushroom sauce. Served with spinach mashed potatoes and sautéed veggies
- Salmon con Berengena** **\$15.00**  
Pan seared atlantic salmon on a bed of roasted eggplant. Served with a summer salad of mango, black bean, red onion and cilantro with honey vinegar dressing
- Churrasco Nicaragua** **\$19.00**  
10oz grilled new york steak brushed with tarragon butter. Served with gallo pinto, fried cheese, sweet plantain and cabbage salad
- Atun** **\$16.00**  
Seared ahi tuna cooked medium rare with spinach mashed potatoes, steamed broccoli and corn with green peppercorn reduction
- Milanesa de Pescado** **\$18.00**  
Baby sand dabs, breaded and pan fried, topped with our morita chile sauce. Served with refried beans, tomato rice and cucumber and mango salad
- Pollo en Mole** **\$14.00**  
Half chicken slow roasted in our traditional homemade mole sauce. Served with primavera rice
- Pollo al Romero** **\$13.00**  
Half chicken slow roasted with kalamata olives, lemon and fresh rosemary. Served with sautéed baby spinach and cilantro rice
- Carne Asada con Salsa Verde** **\$14.00**  
Grilled skirt steak topped with our lime tomatillo sauce. Served with parsley rice, refried beans and caramelized cambray onions
- Chile Relleno Vegetariano** **\$12.00**  
Grilled red and yellow bell pepper filled with sauteed mushrooms, corn, onions, spinach zucchini and panela cheese in a creamy corn chowder. Served with our bean puree

## SIDE ORDERS

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|------------------------|---------------|-------------------------------|---------------|
| <b>Yucca Fries</b>     | <b>\$4.00</b> | <b>Crispy String Beans</b>    | <b>\$4.00</b> |
| <b>Soup of the Day</b> | <b>\$5.00</b> | <b>Sweet Potato Fries</b>     | <b>\$4.00</b> |
| <b>Side Salad</b>      | <b>\$5.00</b> | <b>Garlic Mashed Potatoes</b> | <b>\$4.00</b> |